



FUEL YOUR  
ADVENTURE

GET STARTED

- POUND OF WINGS**(boneless or bone-in) **\$14**  
Mild, Hot, Flaming, Old Bay, BBQ, Sweet Thai
- CRAB DIP** **\$14**  
With pretzel bites
- ONION RINGS** **\$8**  
Horseradish mayo dipping sauce
- FRIED PICKLES** **\$8**  
Served with ranch dressing
- BOWL OF HANDCUT FRIES** **\$6**  
Sweet potato \$8
- MOZZARELLA STICKS** **\$8**  
House made marinara
- CHEESE QUESADILLA** **\$8**  
Includes housemade pico de gallo and sour cream  
Add chicken, beef, shrimp or crab \$8
- CHICKEN TENDERS** **\$12**  
Served with fries

FROM THE GARDEN

- GREENS GROWN LOCALLY AT RED ACRES FARMS IN WORTON, MD**
- Caesar SALAD \$10, Half \$5**  
Romaine, Parmesan, croutons
- HOUSE SALAD \$10, half \$5**  
Mixed greens, tomatoes, onions, carrots, and cucumbers
- Wedge Salad \$12**  
Iceberg, diced grape tomatoes, crumbled bleu cheese, bacon, and bleu cheese dressing
- arugula & avocado salad \$14**  
Grapes, pistachios, and goat cheese
- Fried Oysters & Chicken Salad \$18**  
Orchard Point oysters, housemade chicken salad
- Caprese Salad \$10**  
Fresh local tomatoes, basil, and mozzarella, with a balsamic glaze
- Add to any salad: Grilled Chicken \$8, Six Ounce Steak Medallions \$12, Salmon \$12, Sauteed Shrimp \$8, Jumbo Crab Cake \$12, Fried Oysters \$10**

DRESSINGS  
BLEU CHEESE,  
FRENCH, HONEY  
MUSTARD,  
ITALIAN, RANCH,  
RASPBERRY  
VINAIGRETTE,  
BALSAMIC

*Loaded Tots*

- CRABBY TOTS \$14**  
Crab dip, cheddar jack, chopped bacon
- PULLED PORK TOTS \$13**  
House pulled bbq pork, cheese sauce, sliced jalapenos, sour cream
- GARDEN BURGER TOTS \$12**  
Housemade veggie burger crumbles, cheddar jack, pico de gallo
- REUBEN TOTS \$13**  
Certified Angus Corned Beef, thousand island, sauerkraut, swiss
- PEPPERONI PIZZA TOTS \$13**  
House made marinara, pepperoni, and mozzarella

*Soup's On!*

- CREAM OF CRAB**  
Cup \$6, Bowl \$9
- SOUP DU JOUR**  
Cup \$5, Bowl \$8

*Mac-N-Cheese*

- MAC-N-CHEESE \$10**
- BUFFALO CHICKEN \$15**
- BBQ PULLED PORK \$15**
- CRISPY FRIED CHICKEN \$14**
- CRAB & SHRIMP \$18**
- VEGGIE \$13**
- FRESH MOZZARELLA & MARINARA \$12**

## SANDWICHES

### THE OPEN FACED \$12

Pot Roast or Turkey on Texas toast with gravy and red skin mashed potatoes

### BBQ PULLED PORK \$12

Housemade BBQ sauce, topped with coleslaw and crispy fried onions

### Cuban \$16

Pulled pork, ham, pickles, Molly's mustard sauce, swiss

### BLT \$10

Bacon, lettuce, tomato, and mayo on white toast

### REUBEN \$13

Corned beef, thousand island dressing, sauerkraut, and swiss cheese on Rye

### CHEESE STEAK \$13

Sirloin and american cheese on a hoagie

### BEEF BRISKET MUFFULETTA \$16

Arugula, olive salad, swiss, provolone on a ciabatta

### CHICKEN SALAD \$11

Housemade with lettuce on your choice of bread

### CRAB CAKE SANDWICH \$18

Lettuce and tomato on a brioche roll

### OYSTER PO BOY \$16

Orchard Point oysters breaded and fried, lettuce, tomato, pickle, and remoulade

All sandwiches are served with house-cut fries or substitute with onion rings \$4 or sweet potato fries \$3

## BURGERS

### KENNEDYVILLE BURGER \$18

McHenry Beef, Langenfelder bacon, house-smoked cheddar, and Red Acres lettuce and tomatoes

### HALF POUND ANGUS BURGER \$13

Choice of cheese.

### CHESAPEAKE BURGER \$18

Crab dip, bacon, provolone cheese, lettuce tomato and onion on a bricohe roll

### HAWAIIAN BURGER \$14

Grilled pineapple, spam, house made teriyaki BBQ

### MUSHROOM & SWISS CHEESE \$14

### MOLLY'S CHOICE \$13

Fried pickles, avocado, ranch, house-smoked cheddar

### ORCHARD POINT BURGER \$17

Fried Oysters, bacon, mushrooms, smoked cheddar

### GARDEN BURGER \$13

Mixed Veggies, black bean, and brown rice. Lettuce, tomato, onion, remoulade, and choice of cheese.

### BLACK-N-BLEU BURGER \$13

Blackened seasoned Angus burger with bleu cheese crumbles.

All burgers are made with certified angus beef and served on a brioche roll with lettuce, tomato, and onion

Extra Toppings 50¢ ea - fried onions, mushrooms, jalapenos, sweet peppers, hot peppers, cheese sauce

Extra Cheese \$1 - cheddar, american, swiss, pepper jack, provolone, house-smoked cheddar, blue cheese crumbles

Premium Toppings \$2  
avocado, egg, fried pickles  
Premium Toppings \$3  
pulled pork, bacon, fried oysters

## ENTRÉES

### 14OZ RIBEYE \$28

Served with your choice of two sides

### PRIME RIB STROGANOFF \$16

Served over egg noodles

### THAI CHILI GLAZED SALMON \$23

Pan seared, served with pineapple, rice and vegetable of the day

### CRAB CAKES \$26 (2) OR \$18 (1)

Choice of two sides

### CHICKEN CAPRESE HALF \$14 FULL \$22

Fresh local tomatoes, basil and mozzarella with balsamic glaze (GF)

### MEATLOAF \$16

Served with your choice of two sides

### PASTA PRIMAVERA \$14

Fresh local vegetables, bow tie pasta, white wine garlic butter sauce. Add chicken \$8 Add shrimp \$8

### BETTY JEAN'S COUNTRY HAM \$16

Honey ham, pineapple stuffing, and green beans

### FRIED OYSTER PLATTER \$22

Locally sourced Orchard Point oysters, served with fries & cole slaw

### STEAK MEDALLIONS \$18

Served with your choice of two sides

## Sides

HOUSE-CUT FRIES • SWEET POTATO FRIES • COLE SLAW • APPLESAUCE • MAC & CHEESE • GREEN BEANS • DAILY VEGETABLES • RED SKIN MASHED POTATOES • PINEAPPLE STUFFING • RICE